

**Ingredients (for approx. 16 buns)**

3 ¼ cups flour, plus more for dusting  
 2 tbsp sugar  
 1 tsp salt  
 ¾ cup warm water, as needed  
 1 tbsp instant yeast  
 2 eggs  
 ¾ cup butter

**For *hojaldras* sandwiches:** shredded cooked chicken and red *mole* (homemade, or from jar)

**For *Marinas*:** sliced cooked ham, sliced cheddar or processed cheese

Place three cups of flour in a large mixing bowl; open a well in the centre, then sprinkle salt around the edge. Add half a cup of warm water to the well, then add sugar, and mix to dissolve. Sprinkle instant yeast on top, mixing lightly. Allow to rest for five to ten minutes; it should start bubbling almost right away, and then expand. Beat eggs in a small bowl, then add to the centre. Mix, then slowly incorporate flour with hands, a spatula, or both. Add a quarter of a cup of butter cut into chunks; knead into the flour mix. If the mix is too dry, add a little warm water at the time, up to a quarter cup. Once dough is sticky and stays together, Transfer to a working surface. Knead with hands for about eight minutes, until the dough becomes manageable, is not sticking, and becomes very elastic. Fold dough into a ball, place back in the bowl, with seam facing down, and cover with a clean towel. Allow to rest. Meanwhile, mix a quarter of a cup of flour and a quarter of a cup of butter in a small bowl. Continue mixing until they form a smooth paste, and reserve. Prepare two baking sheets lined with parchment paper. After forty five minutes to one hour, check dough, it should have risen to about double its original size. Transfer dough to a working surface, slightly dusted with flour; press dough down and fold, to form a block. Use a rolling pin to form into a rectangle, approximately 9x16 inches (23x40 cm). Spread reserved paste on top. Starting along the long edge, gently lift and pull dough, folding over the paste (photo below, left). Continue folding over all the way to the other long end, to form a long, tight spiralled log (shown folded in half, photo below, centre). Divide into 50g pieces, approximately 1.5in (4 cm) in length (photo below, right):



Working with one piece at a time, mould with fingers to flatten, and fold edges towards centre. With the seam facing back, squeeze piece between thumb and index finger, to smooth the surface. Pinch the back to form a ball. Place on working surface, seam facing down; cup hand on top, and roll to smooth the ball. Place on prepared baking sheet, and repeat with each piece of dough.

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Warm up the last quarter cup of butter, to soften. Dab a little on top of each ball of dough, spreading all over the top with fingers, and pressing down the edges (photo below, left). Continue patting around the edge until very flat (second photo, below). Repeat with all the balls, so they look like rimmed hats (third photo, below). Allow to rest for about thirty minutes; the dough will rise and the pieces will look like round buns (photo below, right):



Pre-heat oven to 350°F (180° C). Place trays on oven shelves, off-centre for a more uniform heat distribution; the buns will continue to rise as they bake. Bake for about twenty minutes, switching trays halfway, from bottom to top shelves, and rotating so the front edge faces back. Remove from oven when golden brown.

To prepare sandwiches, slice bun horizontally in half. For *Hojaldras*, fill with cooked shredded chicken and mole (photo below, left). For *Marinas*, use slices of cooked ham and cheddar or processed cheese as filling (photo below, right):

